

Mullineux Single Terroir,
`Schist` Swartland Syrah 2023
Swartland, South Africa



Grape Varieties	100% Syrah
Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.4g/L
Acidity	5.4g/L
Wine pH	3.78
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Founded by Chris and Andrea Mullineux in 2007, this winery is now one of the most lauded in South Africa. Named 'Winery of the Year' four times by the Platter Guide in 2014, 2016, 2019 and 2020, Mullineux were also Tim Atkin MW's 'South African Winemakers of the Year' in 2016. They chose the town of Riebeeck-Kasteel, just west of Malmesbury in the Swartland, for its old vineyards on granite and schist soils, reasoning that, with such quality fruit, they would be able to make outstanding wines. It is an understatement to say they have been proved right. At the top of their quality ladder are the Single Terroir wines, made from small parcels of old vines, usually dry farmed on the ancient granite, quartz, schist or iron based soils of the Swartland.

VINEYARDS

Fruit for this Syrah comes from a parcel of sustainably-farmed vines planted on the stony shale and schist-based soils of Mullineux's farm, Roundstone, on the Kasteelberg. The soils are rocky and well-drained, producing vines with smaller and more open canopies, naturally small bunches and thick-skinned berries. This parcel of Syrah gives the best expression of the Kasteelberg soil's density with structured tannins and a darker fruit profile. The vines are 24 years old on average.

VINTAGE

The 2023 vintage in the Swartland followed a cold autumn and damp winter, with rainfall continuing into December, resulting in full dams and healthy vine growth after an even and timely budburst. Persistent moisture led to vigorous shoot development, requiring meticulous canopy management throughout the season. Veraison occurred two weeks later than usual but progressed evenly, and harvest began similarly delayed under warm conditions with intermittent heat spikes. Ripening unfolded in stages, making precise picking decisions crucial to achieving balance between sugar accumulation and tannin maturity. The resulting Syrah wines show elevated extract and texture, moderate alcohols, and a restrained elegance, capturing Swartland's hallmark intensity with vibrant, refined finishes.

VINIFICATION

The grapes were picked by hand during the cool early morning, after which the whole bunches were put into open top 500L French oak barrels and foot-crushed. Indigenous fermentation began and hand plunging was carried out for very gentle extraction. A further four weeks of skin contact was given, before being drained and pressed back to the same barrels for malolactic fermentation and maturation. The wine was matured for 12 months in French oak 500L barrels (50% new and 50% fourth fill) followed by 9 months in 2,000-litre foudre before being bottled unfiltered.

TASTING NOTES

On the nose, dark fruit notes are lifted by hints of bergamot orange, fragrant African violets and a touch of nutmeg. The palate is structured yet silky, with tannins derived from the schist soils providing finesse and longevity. A stony minerality underpins the finish, ensuring balance and complexity.